

BLUE EARTH ESTATE PINOT GRIS

• 2024 •

Wine From Martinborough, Aotearoa New Zealand

TASTING NOTES

Aromas of white pear and lemon zest with spice and floral notes coming together beautifully on the nose to form an attractive and refined wine. Serious and rich in style the palate shows lovely weight and texture without cloying and has juicy stonefruit characters and a lovely mineral edge running through the wine. A beautiful lingering finish rounds off a concentrated yet approachable dry style of Pinot Gris.

THE VINEYARD

This family owned and operated vineyard is on an old river terrace at the south end of Te Muna Valley. The stony soils with an underlay of limestone, a gentle north facing slope and exposure to westerly winds produce low volume crops of high intensity.

VINIFICATION

The fruit was carefully hand harvested and gently whole bunch pressed with the juice left to settle for three days. The juice was then racked to tanks where it was fermented using a special Pinot Gris yeast to give finesse and aromatic intensity. Towards the end of ferment the wine was transferred into older neutral French oak barrels to finish and was then aged for a further five months in barrel on lees before racking, blending and bottling in October.. This has given the wine depth and richness on the palate.

THE SEASON

The 2024 vintage will go down as one of the greats for the Martinborough region. The season started very well with good soil moisture and warm winter temperatures. Spring frosts were minimal and we got through this period relatively unscathed. The critical flowering period of late November and early December was cooler than expected and led to crops being reduced by about 30% across Pinot and Chardonnay. Luckily the second half of the season from Xmas onwards was near perfect with dry, warm, settled conditions throughout.

Autumn started early with cooler nights in late Feb but the dry clear weather continued right through to the end of harvest. Similar to great vintages like 2021, 2015 and 2007, the wines in their youth are showing great form - they have impressive structure, concentration, weight and richness.

Blue Earth

ESTATE



INFORMATION

REGION: Martinborough
OAK MATURATION: Five months in old 300L French oak barrels
CLONE: Lincoln Berrysmith
HARVEST DATE: 10th April 2024
HARVEST ANALYSIS: 23.4 Brix 3.30 pH 6.50 g/L TA
BOTTLING DATE: 30th October 2024
WINE ANALYSIS: 3.28 pH 6.10 g/L TA 14.2% Alc 0.9 g/L RS

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